

Reply to Office Action dated: December 9, 2010

Reply date: April 11, 2011

AMENDMENTS TO THE CLAIMS

Please amend the claims by replacing the original claims with the following listing of claims.

LISTING OF THE CLAIMS:

Claims 1-22 (Canceled).

23. (Previously presented) A dough according to claim 37 further comprising insoluble fiber as a component of said dough, wherein said admixture comprises at least one component of said dough and wherein said insoluble fiber comprises at least one other component.

24. (Previously presented) A dough according to claim 37 further comprising a bulking agent as a component of said dough, wherein said admixture comprises at least one component of said dough and wherein said bulking agent comprises at least one other component of said dough.

Claims 25-36 (Canceled)

37. (Previously presented) An improved dough for cooking into a food product, said improved dough comprising:

an admixture consisting of

-konjac glucomannan and

-animal based protein concentrate,

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wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a ratio by volume which provides said admixture with a predetermined texture, which admixture has been heated to above 100 degrees Celsius, wherein said predetermined admixture texture consists of an improved texture for facilitating use of said admixture as a component of said dough;

wherein said admixture comprises a homogeneous mixture of said konjac glucomannan and said animal based protein concentrate, and

wherein said dough includes gas bubbles that have been introduced into said dough using mechanical methods comprising pressurization of dough.

Claim 38 (Canceled)

39. (Previously presented) A food prepared from the dough of claim 37, wherein said animal based protein concentrate is selected from the group consisting of fish protein concentrate, eggs, pork rinds, pork, beef, chicken, and turkey.

40. (Previously presented) An improved dough for cooking into a food product, said improved dough comprising:

an admixture consisting of

-konjac glucomannan and

-animal based protein concentrate,

wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a ratio by volume which provides said admixture with a

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predetermined texture, which admixture has been heated to above 100 degrees Celsius, wherein said predetermined admixture texture consists of an improved texture for facilitating use of said admixture as a component of said food product; and

wherein gas bubbles have been introduced into said dough using chemical methods comprising baking soda and/or baking powder.

41. (Previously presented) A food product according to claim 40 further comprising insoluble fiber.

42. (Previously presented) A food product according to claim 40 further comprising a cellulose bulking agent.

43. (Previously presented) The improved dough of claim 40, including at least one additional component to produce the dough, and wherein said at least one additional component comprises a bulking agent, wherein said bulking agent component comprises at least one ingredient of said dough and wherein said admixture comprises at least one other ingredient of said dough.

44. (Previously presented) The improved dough of claim 37, including at least one additional component in combination with the admixture, said improved dough comprising a formation that includes said texturized admixture and said at least one additional component, wherein said improved dough has a texture that is non gummy.

45. (Currently amended) The improved dough of claim 37, wherein said texturized admixture texture consists of a flour texture, ~~and wherein said dough is comprised of said admixture flour.~~

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46. (Previously presented) The improved dough of claim 45, wherein said dough further comprises a moisture additive.

47. (Previously presented) The improved dough of claim 46, said moisture additive is selected from the group consisting of water, milk, and oil.

48. (Previously presented) An improved flour for use in making cooked food products, said improved flour comprising:

-konjac glucomannan and

-animal based protein concentrate,

wherein said flour comprises konjac glucomannan and animal based protein concentrate in a ratio by volume which provides said flour with a predetermined texture, the mixture of said konjac glucomannan and said animal based protein concentrate being heated to above 100 degrees Celsius, wherein said flour is used as a component of a cooked food product.

49. (Previously presented) The improved dough of claim 37, wherein, in addition to said admixture with said predetermined texture, said component of said dough further includes a stabilizer.

50. (Previously presented) An improved dough for cooking into a food product, said improved dough comprising:

an admixture consisting of

-konjac glucomannan and

-animal based protein concentrate,

wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a ratio by volume which provides said admixture with a

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predetermined texture, which admixture has been heated to above 100 degrees

Celsius, wherein said predetermined admixture texture consists of an improved

texture for facilitating use of said admixture as a component of said dough; and

wherein said admixture comprises a homogeneous mixture of said konjac
glucomannan and said animal based protein concentrate.